

School Name: Lodi High School
Course Name: Agricultural Processing-Food Science
Course Instructor: Glenda Crook
Date: 2/27/2012

| CD: Food Science 45 Days | |
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| # | Lesson Title |
| UNIT A. INTRODUCTION TO FOOD SERVICE | |
| Problem Area 1. The Food Industry 5 Days | |
| LC: A1-1 | Determining the Meaning and Importance of Food Science |
| LC: A1-2 | Exploring Careers in Food Science |
| LC: A1-3 | Examining the Food Service Industry |
| Problem Area 2. Foods And Nutrition 4 Days | |
| LC: A2-1 | Explaining Human Digestion |
| LC: A2-2 | Describing the Major Food Nutrients |
| LC: A2-3 | Determining the Impact of Diet on Health |
| UNIT B. APPLYING CHEMISTRY AND PHYSICS TO FOODS | |
| Problem Area 1. Food Chemistry 7 Days | |
| LC: B1-1 | Determining the Chemistry of Water in Foods |
| LC: B1-2 | Examining the Chemistry of Lipids (Fat) in Foods |
| LC: B1-3 | Explaining the Chemistry of Proteins in Foods |
| LC: B1-4 | Explaining the Chemistry of Carbohydrates in Foods |
| LC: B1-5 | Discussing the Chemistry of Flavor Enhancing Substances |
| Problem Area 3. Chemical Additives 3 Days | |
| LC: B3-1 | Classifying Chemical Food Additives |
| LC: B3-2 | Explaining Chemical Preservatives |
| LC: B3-3 | Discussing Laws Related to Food Additives and Food Safety |
| UNIT C. FOOD MICROBIOLOGY | |
| Problem Area 1. Microbial Growth 2 Days | |
| LC: C1-1 | Explaining Microbes and Food Spoilage Caused by Microbial Growth |
| LC: C1-2 | Describing the Prevention of Food Spoilage |
| LC: C1-3 | Identifying Food-Borne Illnesses and their Prevention |
| Problem Area 2. Preserving Foods 4 Days | |
| LC: C2-2 | Using Cold in Food Preservation |
| LC: C2-3 | Using Drying, Chemical Additives, and Irradiation in Food Preservation |
| LC: C2-4 | Using Fermentation |
| UNIT D. HANDLING AND PROCESSING FOOD | |
| Problem Area 1. Sanitation 2 Days | |
| LC: D1-1 | Explaining the Importance of Sanitation |
| LC: D1-2 | Practicing Personal Hygiene in Food Processing |
| LC: D1-3 | Describing Cleanliness of Processing Equipment |
| LC: D1-4 | Maintaining a Clean Processing Plant |
| Problem Area 2. Food Processing Practices 8 Days | |
| LC: D2-1 | Using Approved Practices in Handling and Processing Dairy products |

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| LC: D2-2 | Identifying Dairy Products |
| LC: D2-3 | Describing Proper Handling of Red Meat |
| LC: D2-4 | Identifying Cuts of Meat |
| LC: D2-5 | Discussing the Processing of Meat |
| LC: D2-6 | Handling and Processing Poultry and Eggs |
| LC: D2-8 | Processing Cereal Grains |
| LC: D2-9 | Identifying Cereal Products |
| LC: D2-10 | Handling and Processing of Fruits and Vegetables |
| LC: D2-12 | Producing Candies and Sweets |
| LC: D2-13 | Processing of Fats and Oils |
| Problem Area 3. Handling Food In The Home 1 Day | |
| LC: D3-1 | Using Safe Methods in Storing Foods in the Home |
| LC: D3-2 | Following Safe Methods in Handling and Preparing Foods in the Home |
| UNIT E. FOOD PACKAGING AND LABELING | |
| Problem Area 1. Packaging 1 Day | |
| LC: E1-1 | Explaining the Importance of Food Packaging |
| LC: E1-2 | Describing the Various Aspects of a Package |
| Problem Area 2. Labeling 2 Days | |
| LC: E2-1 | Explaining the Importance of a Food Labels |
| LC: E2-2 | Analyzing the Contents of a Food Labels |
| UNIT F. FOOD SAFETY | |
| Problem Area 1. Food Risks 1 Day | |
| LC: F1-1 | Determining Risks Associated With Food |
| LC: F1-2 | Explaining Potential Carcinogenic Hazards Associated with Food |
| LC: F1-3 | Explaining Potential Pesticide Hazards Associated with Food |
| Problem Area 2. Protective Regulations 1 Day | |
| LC: F2-1 | Identifying Government Agencies that Regulate Food |
| LC: F2-2 | Complying with GMP and HACCP |
| UNIT G. ECONOMICS AND FOOD | |
| Problem Area 1. Consumers 2 Days | |
| LC: G1-1 | Comparing Food Preferences by Income and Culture |
| LC: G1-2 | Determining the Market for Organically Produced Foods |
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| LC: G1-3 | Explaining the Development Process of New Food Products |
| LC: G1-4 | Describing the Marketing of Foods |
| UNIT H. ISSUES IN FOOD SCIENCE | |
| Problem Area 1. Biotechnology 1 Day | |
| LC: H1-1 | Using Genetic Engineering with Foods |
| LC: H1-2 | Debating the Pros and Cons of Genetically Modified Foods |
| Problem Area 2. World Hunger 1 Day | |
| LC: H2-1 | Analyzing the Supply of Food for an Increasing World Population |
| LC: H2-2 | Exploring Future Food Products |
| LC: H2-3 | Addressing Environmental Concerns Related to Food Production and Processing |
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